Bayou Style Short Ribs

Ingredients:

- Short ribs - 1lbs
- Red wine - 1 bottle
- Thyme - 3 sprigs
- Rosemary - 1 sprig
- Beef Bullion - to taste
- Water - Enough to cover the short ribs.
- Black pepper - Pinch
- Salt kosher - Pinch
- Flour - Enough to coat the ribs
- Celery - 8 oz
- Onion - 8 oz
- Carrots - 8 oz

Method:

- Using a roasting pan Season the short ribs with salt and pepper and dust them with the flour and seared until they become brown and caramelize.
- In the same pan add the rest of the ingredients, cover the pan with foil and roast in the oven at 325 degrees for up to one and half hours .. until the ribs are falling off the bone. Serve with your favorite mashed potatoes or any other starch